

Coconut Curried Quinoa

Ingredients

- 2 tablespoons olive oil
- 1 yellow onion, large, chopped
- ½ red bell pepper, chopped
- 2 cups quinoa, rinsed
- 1 can of coconut creme, 14 ounces
- 2 cups water
- 2 cubes bouillon, (enough to yield 4 cups)
- 1 ½ tablespoons curry
- ½ teaspoon garam masala
- 1 ounce raisins
- 1 teaspoon salt
- 1 ½ tablespoons maple syrup
- ½ cup walnuts, chopped



Method

1. Heat a medium pot over medium high heat. Add the olive oil and onion and sauté for 5 minutes. Add the red bell pepper and sauté for another 5 minutes until both are soft. Add the quinoa, coconut creme, water, bouillon cubes, curry, garam masala, raisins, and salt. Bring to a boil, then reduce heat to low, cover and simmer for 20-25 minutes or until quinoa is cooked through.
 2. Remove from heat and let rest for 5 minutes. Add the maple syrup and walnuts and fluff with a fork until fully mixed. Serve hot.
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Source: [The Ginger Veganista \(Servings: 6 | Yield: 6 cups\)](#)
